

La Scarpetta £20

ENJOY A SHARED STARTER & CHOOSE YOUR MAIN

STARTERS

A SELECTION OF MIXED STARTERS FOR ALL TO SHARE WHICH INCLUDE

ANTIPASTO MISTO

A traditional style antipasto of mixed italian cured meats, olives and cheese

BRUSCHETTE

Homemade bread with our very own marination of freshly diced tomatoes.

BURRATA Fresh Italian cheese with a firm mozzarella shell & creamy filling. Accompanied by sundried tomatoes, italian style olives and crispy crostini bread.

FOCACCIA

Flat 'pizza style' focaccia topped with rosemary & garlic butter.

CALAMARI Fried calamari presented on a bed of either a tarter or tomato & chilli sauce and sprinkled with with freshly sliced chillies and spring onions

HAGGIS IMPANATA Local haggis, rolled and coated in breadcrumbs, cooked and served on a bed of fresh rocket leaves. Served with a lemony mayonnaise dip.

BRESAOLA Cured fillet bresaola slices with garlic crostini, rocket, parmesan shavings, balsamic glaze and truffle oil.

MAINS

SPAGHETTI CARBONARA

with pancetta, cream sauce, egg and parmesan.

RIGATONI NORCINA

with Italian sausage, tomato and cream sauce with a touch of Brandy.

PENNE SALMONE with smoked Scottish salmon in a white wine, onion, garlic and tomato sauce with a touch of cream.

PENNE PICCANTE

with our homemade tomato sauce and a touch of chilli.

LASAGNE Traditional homemade layered pasta with rich beef ragu and bechamel sauce.

PIZZA MARGHERITA WITH UP TO 3 TOPPINGS

Classic. Mozzarella, tomato, garlic and herbs.

PIZZA GIGI

With chicken, ham, meatballs, pepperoni and a drizzle of chilli oil.

PIZZA VESUVIO With buffalo mozzarella, tomato, salami napoli, salami milano, salami spinata and fresh chilli.

PIZZA BRACCIO DI FERRO

With smoked pancetta, spinach, chilli peppers, chicken and red onion.

PIZZA DIAVOLA With buffalo mozzarella, pepperoni and chilli oil.

DESSERT

ADD ANY DESSERT FOR £5

